

Tom Yum inspired Lobster Salad with Fragrant Jasmine Green Tea Foam



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- Sub Category Name
Food
Main Courses
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015
- Activities Name
Real High Tea

Used Teas



Vivid Fragrant
Jasmine Green tea

Ingredients



Foam

Foam

- 250ml water
- 5g tea leaves
- 2pc gelatin sheet
- 100g pasteurized egg white

Dressing

Dressing

- 50g finely diced bell pepper
- 5g finely chopped coriander
- 30ml lemon juice
- 10ml fish sauce
- Salt and Pepper to taste

Tom Yum Stock

Tom Yum Stock

- 300ml River prawn Soup stock
- 15ml Lime juice
- 30ml Fish Sauce
- 20g Jam Chili Paste
- 20g Small Chopped Chili
- 3pc Kaffir lime Leaves
- 5g Sliced lemon Grass
- 5g Sliced Galangal
- 400g Phuket lobster
- 4pc young coconut
- 10g Micro greens

Methods and Directions

Foam

Foam

- In a small pot bring the water to the boil and then add the tea leaves for four minutes.
- Strain the tea and then add the soaked gelatin, then remove from the heat and cool the tea down.
- Whisk in 100g of pasteurized egg white and place into a siphon and add two chargers of gas.
- Place in the refrigerator for two hours before using.

Dressing

Dressing

- Combine all the ingredients in a small stainless steel bowl and whisk adding salt and pepper to



taste.

Tom Yum Stock

Poaching the Lobster tail

- First place the river prawn stock into a medium size pot and add all other ingredients.
- Bring to the boil and then turn down to a simmer for ten minutes.
- Place the lobster tail in the liquid and lightly simmer for seven to eight minutes or until just cooked.
- Remove from the poaching liquid and place in the refrigerator to cool down.

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